

## SMALL PLATES AND STARTERS

**ROASTED BUTTERNUT SQUASH SOUP \$8** Toasted Pepitas

**FALL GOAT TOAST \$14** Herb Whipped Goat Cheese, Orange and Pumpkin Jam, Maple Syrup, Baby Arugula, Candied Pecans \***V**

**CHAR GRILLED B.B.Q CARROTS \$11** House Made Sweet and Sour Barbecue Sauce, Toasted Sesame, Scallions \***VG, GF**

**SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \***GF**

**BEEF TARTARE VER.1.0\*\* \$18** Hand Ground Beef Filet, Cornichons, Shallots, Capers, Brandy Mustard Dressing, Farm Yolk, Gigantic Hand Cut Potato Chips \***GF**

**OLD SCHOOL BIBB SALAD \$16** Boston Bibb Lettuce, Heirloom Cherry Tomatoes, House Made Garlic Croutons, Gorgonzola Cheese, Buttermilk Ranch Dressing, Fresh Herbs **Can be** \***GF**

**THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Shallot-Balsamic Vinaigrette..... **LIL' TOKEN \$10 \*GF, VG**

## CHARCUTERIE (CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

### MEATS:

**Prosciutto di Parma, Italy \$10**

**Gaunciale, Muesli 79, Italy \$10**

**Duck Prosciutto, San Guseppe, NC \$16**

**Elk and Waygu Gacciatorini, Fossil Farms, NJ \$14**

**Hot Sopressata, NC \$9**

### CHEESE:

**Welsh Cheddar, Collier's, Wales \$9**

**Snow Camp, Goat Lady Dairy, NC \$9**

**Hornbacher, Alpine Swiss \$9**

**Valdeon Blue, Spain \$9**

**Green Hill, Sweet Grass, GA \$9**

\*ADD ONS: ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4~ MEMBRILLO \$5 ~GLUTEN FREE CRACKERS AVAILABLE

## LARGE PLATES

**BLACK AND BLUE THICK CUT BONELESS PORK CHOP\*\* \$34** House Blackening Spice, Grilled Local Broccolini, Gorgonzola Cream Sauce, Horseradish Smashed Potatoes \***GF**

**GRILLED FILET MEDALLIONS\*\* \$48** Roasted Fingerling Potatoes, Asparagus, Broccolini, Carrots, Au Poivre Glace \***GF**

**PAN SEARED SALMON\*\* \$38** Clam-Scampi Risotto, Baby Clams, Roasted Tomatoes, Fresh Lemon, Scallions, Lots of Parmesan \***GF**

**GRILLED SWORDFISH \$32** Roasted Butternut, Roasted Rutabaga, Hand Made Ricotta Gnocchi, Sage Brown Butter, Parmesan

**BLUE CRAB AND HAVARTI CROISSANTWICH \$20** Old Bay Crab Salad, Creamy Dill Havarti Cheese, Buttery Croissant Bun, Garlic Butter **CHOICE OF ZAPP'S VOODOO CHIPS OR BISTRO SIDE SALAD**

**SLOW BRAISED AUSTRALIAN LAMB SHANK \$48** Whipped Yukon Gold Potatoes, Stewed Turnip Greens, Braising Jus

\*\*MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free

## **SIGNATURE DISHES**

### **CANTONESE GREEN BEANS \$16**

Toasted Sesame, Scallion

### **CRISPY BRUSSELS SPROUTS \$13.5**

Chili Maple Drizzle

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring mix, Citrus, Brown Butter Maple Vinaigrette

### **ROYALE WITH CHEESE BURGER \$18**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries

**ADD BACON JAM \$3 ADD PICKLED JALAPEÑOS \$3 ADD FRIED EGG \$3.00**

### **THE BEYOND BURGER \$17.75**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$25.50**

Beer Battered Atlantic Haddock, Hand Cut French Fries

## **FEATURED COCKTAIL**

### **HOPP ON TOP \$14**

Bacardi Superior, Creme de Banana,  
Velvet Falernum, Pineapple, Hazy IPA

### **SANGRIA ROJA \$13.50**

Red Blend, Orange, Pineapple,  
Brandy, Cointreau, Cinnamon

## **FROZEN COCKTAIL**

### **FALL MARGARITA \$13.50**

Apple Cider, Pear Nectar, Cinnamon Schnapps,  
Lime Juice, Lunazul Tequila

## **DESSERTS**

### **HOME MADE TIRAMISU \$11**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

### **VANILLA CREME BRÛLÉE \$11**

**CARAMEL APPLE BREAD PUDDING,  
PUMPKIN CARAMEL, CREME ANGLAISE \$11**

## **BREWS FOR THE CREW!!!**

**BUY THE KITCHEN AROUND OF BEERS \$18**

**BUY THE KITCHEN A ROUND OF BOURBONS \$24**